



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIGH DESERT HOMELESS SVCS				REINSPECTION DATE Not Specified	INSPECTOR Tamara King	DATE 4/4/2019
LOCATION 14049 AMARGOSA RD, VICTORVILLE, CA 92392				PERMIT EXPIRATION	IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 1:36 PM	TIME OUT 2:24 PM	FACILITY ID FA0001051	RELATED ID CO0065243	PE 1621		

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A foodborne illness complaint investigation was conducted in conjunction with a full routine inspection on this date in response to a complaint received by the Division of Environmental Health on 04/02/2019.

Reference - HSC

Complaint details: As per the complainant the facility is serving outdated donated food and the food shows signs of spoilage. The complainant stated that they experienced a change in their stools after consuming food at the facility.

Findings:

The complaint was discussed with the person in charge on this date. The facility was not aware of this complaint or any other similar complaints. The facility receives food donations from various permitted facilities on a regular basis including Starbucks, Olive Garden, Donut shops, Red Lobster.

The following was observed on this date:

The facility was observed to be improperly cooling oatmeal, mashed potatoes, and chicken.

The facility was observed to have produce with signs of spoilage.

The facility was observed properly washing equipment and utensils.

A valid Food Manager Certificate was observed.

One (1) employee was observed with a recently expired food handler card. All other volunteers/employees observed with valid food handler cards.

Active cooking was not observed at the time of the inspection.

Hot holding on a steam table was observed and food temperatures measured were above 135 degrees F.

The complaint was observed to be substantiated. Violations observed this date were corrected and education provided to staff. No further action is warranted at this time.

Description: A foodborne illness complaint report has been received by Environmental Health.

16C004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Inspector Comments: Observed an open employee beverage stored on an active food preparation table in the kitchen.

Not In Compliance

Observed an open employee beverage stored on the integral drain board of the food preparation sink that was actively in use.

Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur. Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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16C009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: 1) Observed oatmeal cooling for over 4 hours in the upright 2-door produce refrigeration unit to measure between 77 and 80 degrees F.

2) Observed one pan of mashed potatoes cooling int he upright refrigeration unit in the kitchen to measure 86 degrees F after 2 hours of cooling.

3) Observed one cooled pan of chicken breast that had been in the up right refrigeration unit in the kitchen for more than hours to measure 46 degrees F.

Corrected on site. Voluntarily condemned and discarded.

All potentially hazardous food shall be rapidly cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within a total of 6 hours.

Cooling shall be by one or more of the following methods:

a) Placing the food in shallow pans (recommend using heat-conductive pans).

b) Separating the food into smaller or thinner portions.

c) Using rapid cooling equipment such as chill blasters.

d) Using containers that facilitate heat transfer.

e) Adding ice as an ingredient.

f) Using ice paddles.

g) Placing containers in an ice bath, stirring food frequently.

h) In accordance with an approved HACCP plan.

i) Utilizing other affecting means as approved by the enforcing agency.

* Potentially hazardous food is to be cooled within 4 hours to 41°F if prepared from ingredients at ambient temperature.

** Deliveries of potentially hazardous food is to be cooled to below 41°F within 4 hours if received between 41°F to 45°F.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours.

Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments: Observed tomatoes stored in the upright produce fridge with signs of spoilage.

Not In Compliance

Violation Reference - HSC - 113967, 113976,

Corrected on site. Voluntarily condemned and discarded.

All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)



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16C018 Compliance with variance, specialized process, & HACCP Plan

Compliance Date: Not Specified

Inspector Comments: Observed canned marmalade made on site. The facility does not have an approved HACCP plan.

Not In Compliance

Violation Reference - HSC - 114057

The facility shall discontinue to use reduce oxygen packaging without a HACCP plan that has been approved by the Division of Environmental Health.

A food facility that packages food using a reduced-oxygen packaging method and Clostridium botulinum is identified as a microbiological hazard in the final prepackaged form shall have an approved HACCP plan that does all of the following:

- (1)Contains the information specified under Section 114419.1 of the California Retail Food Code.
- (2)Identifies the food to be prepackaged.
- (3)Limits the food prepackaged to a food that does not support the growth of Clostridium botulinum because it complies with one of the following:
 - (A)Has an aw of 0.91 or less.
 - (B)Has a pH of 4.6 or less.
 - (C)Is a meat or poultry product cured at a food processing plant regulated by the United States Department of Agriculture and is received in an intact package.
 - (D)Is a food with a high level of competing organisms, such as raw meat or raw poultry.
 - (E)Specifies methods for maintaining food at 41 degrees Fahrenheit or below.
 - (F)Describes how the packages shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to maintain the food at 41°F or below and discard the food if within 14 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption.
 - (G)Limits the refrigerated shelf life to no more than 14 calendar days from packaging to consumption, except the time product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first.
 - (H)Includes operational procedures that prohibit contacting food with bare hands, identify a designated area and the method by which physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross-contamination and access to the processing equipment is restricted to responsible trained personnel familiar with the potential hazards of the operation, and delineate cleaning and sanitization procedures for food-contact surfaces.
 - (I)Describes the training program that ensures that individuals responsible for the reduced-oxygen packaging operation understand the concepts required for a safe operation, the equipment and facilities, and the procedures.

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HAACP plan.

16C027 Food separated and protected

Compliance Date: Not Specified

Inspector Comments: Observed raw turkeys and chicken stored over ready to eat foods in walk in freezer.
(Repeat violation)

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Store all raw foods beneath ready to eat foods according to the hierarchy of food storage.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Inspector Comments: Observed the bottom shelf of the upright 2-door produce refrigeration unit to have accumulation of spillage.

Not In Compliance

Violation Reference - HSC - 114115 (c)

Clean the area. Maintain all non food contact surfaces in a clean and sanitary manner.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

16C041 Plumbing; proper backflow devices

Compliance Date: Not Specified

Inspector Comments: Observed the pipe below the 3-compartment ware wash sink to be leaking.

Not In Compliance

Violation Reference - HSC - 114171, 114189.1

Repair or replace the damaged pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed personal sweater stored on top of a bag of donated bread.

Not In Compliance

Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: 1) Observed the wall behind the 3-compartment sink to have a gap.

Not In Compliance

Seal the gap to prevent entrance and or harborage of vermin in the facility.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following was voluntarily condemned and discarded:

- One (1) pan oatmeal.
- One (1) pan mashed potatoes
- One (1) pan chicken breast (Approximately 4-6 breasts)
- Approximately 4 tomatoes.

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Jimmy Waldron
TITLE: Executive Director

Total # of Images: 0